

Exhibit 18



SMALL BITES

SHISHITO PEPPERS

• MALDON SALT • 8 •

BISOU SALAD

• ORGANIC GREENS, GREEN APPLES, CANDIED ALMONDS, GORGONZOLA DOLCE, LEMON VINAIGRETTE • 9 •

WAGYU BEEF CARPACCIO

• WILD MUSHROOM SALAD, SHAVED PARMESAN, ARUGULA, EXTRA VIRGIN OLIVE OIL, TRUFFLE SALT • 14 •

BRUSSEL SPROUTS & CAULIFLOWER

• SPICED PEANUTS, FRENCH FETA, POMEGRANATE MOLASSES • 12 •

ROASTED BEETS

• GOAT CHEESE MOUSSE, FENNEL, BLOOD ORANGE VINAIGRETTE • 12 •

TRUFFLE MUSHROOM RISOTTO

• WILD MUSHROOMS, SPRING PEAS, MASCARPONE, PARMESAN • 14 •

BURATTA DI PUGLIA

• HEIRLOOM TOMATOES, BASIL WALNUT PESTO, BALSAMIC GLAZE • 16 •

ESCARGOT AND BONE MARROW

• SHALLOT COMPOTE, PICKLED MUSTARD SEEDS, FRIED PARSLEY • 19 •

JUMBO LUMP CRAB BEIGNETS

• CHIPOTLE AIOLI • 19 •

SUSHI & RAW BAR

RAW GULF OYSTERS

• CHILLED AND SERVED WITH HOUSEMADE COCKTAIL SAUCE AND LEMON • ½ DOZEN 12, DOZEN 24 •

GULF FLOUNDER CEVICHE

• MANGO, COCONUT, CILANTRO, LIME, RED JALAPENO • 17 •

TUNA TARTARE

• MARINATED TUNA, AVOCADO, CILANTRO, CRISPY SHALLOTS • 19 •

NIGIRI

• BY THE PIECE • SALMON 6, TUNA 7, HAMACHI 8 •

SHRIMP COCKTAIL

• 4 JUMBO GULF SHRIMP, HOUSEMADE COCKTAIL SAUCE • 19 •

SPICY MAKI

• AVOCADO, CUCUMBER, SALMON, YAMAGOBO, SPICY MOTOYAKI, UNAGI SAUCE AND JALAPENO • SALMON 12 TUNA 14 •

HAMACHI MAKI

• AVOCADO, JALAPENO, PONZU, SRIRACHA • 16 •

DRAGON MAKI

• SHRIMP TEMPURA, TUNA, AVOCADO, CUCUMBER, CRISPY WONTONS, WASABI TOBIKO, SCALLIONS • 16 •

BISOU MAKI

• SPICY TUNA, ASPARAGUS, AVOCADO, TOPPED WITH TUNA, HAMACHI, AND SPICY MOTOYAKI • 18 •

RAINBOW ROLL AND NIGIRI FLIGHT • \$30

• TUNA, SALMON, SOY PAPER, SUSHI RICE, AVOCADO, CUCUMBER, JALAPENO, UNAGI AND SPICY JAPANESE AIOLI •

• SALMON, TUNA, AND HAMACHI NIGIRI •



LAND & SEA

BISOU BURGER

- 8 OZ HOUSE GROUND BEEF BURGER, GRUYERE, CARAMELIZED SHALLOT BACON JAM, BRIOCHE BUN, CHOICE OF FRIES OR SALAD • 18 •

PEI MUSSELS

- ROASTED TOMATOES, FENNEL, GARLIC, WHITE WINE, BUTTER, GRILLED BREAD • 18 •

TEXAS FLOUNDER

- SPRING PEA RISOTTO, HARICOT VERT, HERB VINAIGRETTE • 28 •

PAN ROASTED SALMON

- PUY LENTILS, ROASTED RED PEPPER, CARAMELIZED PEARL ONIONS, DIJON BEURRE BLANC • 26 •

DIVER SCALLOPS & TEXAS SHRIMP

- CAULIFLOWER PUREE, CRISPY CAULIFLOWER, BROWN BUTTER • 36 •

SHRIMP PESTO

- FIVE U10 SHRIMP, SPAGHETTINI, BASIL, WALNUTS, PARMIGIANO-REGGIANO • 29 •

RACK OF LAMB

- POMEGRANATE AND HEIRLOOM TOMATO SALAD, SPRING PEA AND MINT HUMMUS, POMEGRANATE MOLASSES • 38 •

PARMESAN VEAL TENDERLOIN SCALLOPINI

- WARM ARUGULA AND MUSHROOM SALAD, HEIRLOOM CHERRY TOMATOES, GRILLED LEMON • 32 •

SMOKED KOREAN SPICED SHORT RIB

- BUTTERY MASH, HOUSE MADE KIMCHI, BABY BOK CHOY • 39 •

ROASTED ORGANIC HALF CHICKEN

- SMOKED MUSHROOMS, PEARL ONIONS, ROASTED MARBLE POTATOES, BACON LARDONS, FRESH THYME GARLIC JUS • 25 •

STEAK

SERVED WITH LOCAL VEGETABLES, CHOICE OF BUTTERY MASH OR FRITES AND A CHOICE OF SAUCE

PEPPERCORN, BORDELAISE, GORGONZOLA HORSERADISH

16 OZ USDA PRIME RIBEYE • 59

SIDES AND EXTRAS

POMMES FRITES • 7

BUTTERY MASH • 9

PARMESAN TRUFFLE FRITES • 9

GARLIC BUTTER SAUTÉED HARICOT VERT • 9

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESSES

SPLIT PLATE FEE 5